

DINNERLY



20-Minute Creamy Coconut Pork Pasta with Tomato Salsa



20 minutes



2 Servings

Who doesn't love a creamy pasta? Especially when it's ready in record time. This dairy-free option uses coconut milk to produce a rich, luscious bowl of comfort.

WHAT WE SEND

- 1 spring onion
- 2 tomatoes
- 250g spaghetti ¹
- pork mince
- 10g smoky barbecue seasoning ¹⁷
- 200ml coconut milk

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 2 tsp red or white wine vinegar ¹⁷
- 1½ tbs olive oil
- 2 tbs tomato paste
- 1 tbs barbecue sauce (optional)

TOOLS

- medium saucepan
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 975kcal, Fat 50.0g, Carbs 82.8g, Proteins 44.0g



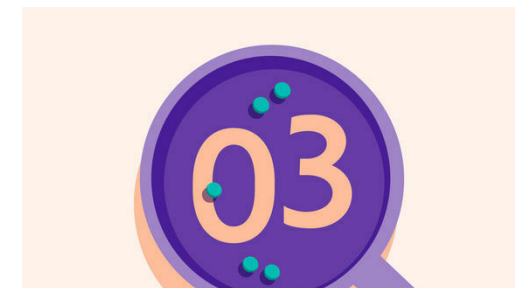
1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Thinly slice the **spring onion** on an angle. Finely chop the **tomatoes**. Crush or finely chop **2 garlic cloves**. Put the **green part of the spring onion**, **2 tbs chopped tomato**, **2 tsp red wine vinegar** and a **generous drizzle of olive oil** in a bowl. Season with **salt and pepper** and toss to combine.



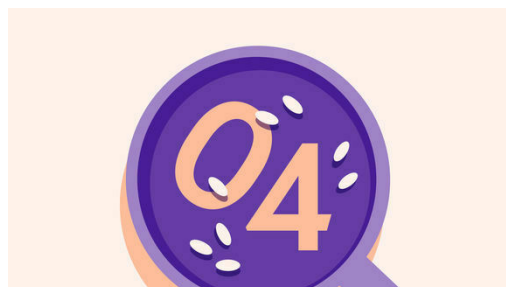
2. Cook pasta and pork

Cook **three-quarters of the pasta*** in the pan of boiling water for 12 mins or until al dente (see Kitchen 101). Drain. Meanwhile, heat a **drizzle of olive oil** in a medium deep frypan over high heat. Cook the **pork mince**, breaking up the lumps with a spoon, for 3-4 mins until browned.



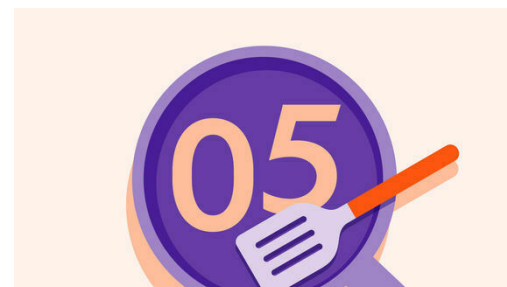
3. Start sauce

Add the **garlic**, **white part of the spring onion** and **remaining tomato** to the pork and cook, stirring, for 3 mins or until softened. Stir in the **barbecue seasoning** and **2 tbs tomato paste** and cook for 1 min or until fragrant.



4. Simmer sauce

Add the **coconut milk** and **60ml (¼ cup) water** to the pork mixture. Bring to the boil, then reduce the heat to medium and cook, stirring, for 5 mins or until thickened. Taste, then season with **salt and pepper**. Add the **pasta** to the sauce and toss to combine. Remove the pan from the heat.



5. Serve up

Divide the **creamy pork pasta** among bowls and generously drizzle with **barbecue sauce**, if using. Spoon over the **tomato salsa** and enjoy!



6. Kitchen 101

Don't be tempted to cook the pasta any longer than this – it will continue to cook to perfect doneness when it is added to the pan in Step 4.